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ABSTRACT

2           A meat alternative, having from about 65% to about 85% by weight of  
3    a hydrated plant protein source and from about 15% to about 35% by weight of a  
4    meat protein source, is formed by mechanically or chemically extracting collagen  
5    into a slurry of the meat and water, the collagen supporting the plant protein in the  
6    final product to create a pleasing texture and flavor. Dietary fiber is optionally added  
7    to retain moisture and increase nutritional value of the meat alternative. Additional  
8    gelling agents may be added to increase support for the plant protein, enhancing the  
9    product's texture. Optionally, additional plant or animal based flavorings are added  
10    to enhance the flavor and coloring agents may be added to enhance the visual  
11    aspects of the product. Nutraceuticals may be added to enhance the nutritional  
12    value.